SIT50422 - Diploma
of Hospitality Management

AT A GLANCE

📅 12 Months

📍 Blended Delivery

$ $9,995 ^

CAREER OPPORTUNITIES

- **Chef de Cuisine**
- **Executive Chef**
- **Chef de Partie**
- **Cooking Operations Manager**
- **Restaurant or Banquet Manager**
- **Catering Manager**

Course Overview

Pursue your passion for people in one of the biggest industries in the world!

The hospitality sector is among the fastest-growing industries in Australia and the demand for skilled operators is rapidly increasing.

Whether you are currently working in the industry or you are completely fresh to hospitality, this course will get you started on your journey to an exciting and rewarding career.

The SIT50422 - Diploma of Hospitality Management reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations.

This qualification provides a pathway to work in any hospitality settings such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

Course Delivery

The SIT50422 - Diploma of Hospitality Management is delivered over 12 months with a blended delivery model.

Training and assessment will be delivered online and in the workplace. Students will need to complete a number of service periods in a hospitality setting.

Entry Requirements

There are no entry requirements for this qualification.

Payment Method / Cost ^

$9,995. Flexible payment options are available. Contact Aurora Training Institute for further information.

NATIONALLY RECOGNISED TRAINING

Course Requirements

To achieve a SIT50422 - Diploma of Hospitality Management, 28 units must be completed including 11 core units and 17 elective units.

Core Units

SITXCCS015	Enhance customer service experiences		**SITXHRM008**	Roster staff
SITXCCS016	Develop and manage quality customer service practices		**SITXHRM009**	Lead and manage people
SITXCOM010	Manage conflict		**SITXMGT004**	Monitor work operations
SITXFIN009	Manage finances within a budget		**SITXMGT005**	Establish and conduct business relationships
SITXFIN010	Prepare and monitor budgets		**SITXWHS007**	Implement and monitor work health and safety practices
SITXGLC002	Identify and manage legal risks and comply with law			

Elective Units (17 Units)

Students must complete 1 unit from Group A, 1 unit from Group B, 11 units from Group C and 4 units from Group C or D.

Group A

SITXFSA005	Use hygienic practices for food safety

Group B

SITHCCC043	Work effectively as a cook ** #
SITHIND008	Work effectively in hospitality service ##

Group C

Accommodation Services

SITTTVL001	Access and interpret product information
SITTTVL004	Sell tourism products or services

Client and Customer Service, Crisis Management

SITXCCS010	Provide visitor information

Commercial Cookery and Catering

SITHCCC023	Use food preparation equipment *
SITHCCC025	Prepare and present sandwiches *
SITHCCC026	Package prepared foodstuffs *
SITHCCC027	Prepare dishes using basic methods of cookery *
SITHCCC028	Prepare appetisers and salads *
SITHCCC029	Prepare stocks, sauces and soups *
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes **
SITHCCC031	Prepare vegetarian and vegan dishes **
SITHCCC035	Prepare poultry dishes **
SITHCCC036	Prepare meat dishes **
SITHCCC037	Prepare seafood dishes **
SITHCCC040	Prepare and serve cheese *
SITHCCC041	Produce cakes, pastries and breads *
SITHCCC042	Prepare food to meet special dietary requirements **

Group C (continued)

Food and Beverage

SITHFAB021	Provide responsible service of alcohol
SITHFAB023	Operate a bar *** ###
SITHFAB024	Prepare and serve non-alcoholic beverages * ###
SITHFAB025	Prepare and serve espresso coffee *
SITHFAB027	Serve food and beverage * ####

Food Safety

SITXFSA006	Participate in safe food handling practices

Gaming

SITHGAM022	Provide responsible gambling services

Inventory

SITXINV006	Receive, store and maintain stock *
SITXINV007	Purchase goods

Patisserie

SITHPAT016	Produce desserts *

Working in Industry

SITHIND006	Source and use information on the hospitality industry

Group D

Administration

BSBTWK503	Manage meetings

Environmental Sustainability

BSBSUS511	Develop workplace policies and procedures for sustainability

Finance

SITXFIN007	Process financial transactions

Management and Leadership

BSBOPS502	Manage business operational plans

Prerequisite is SITXFSA005 - Use hygienic practices for food safety
*** Prerequisites are SITXFSA005 - Use hygienic practices for food safety and SITHCCC027 - Prepare dishes using basic methods of cookery*
**** Prerequisites are SITXFSA005 - Use hygienic practices for food safety and SITHFAB021 - Provide responsible service of alcohol*

 # Students are required to complete 48 service periods
Students are required to complete 36 service periods
Students are required to complete 3 service periods
Students are required to complete 5 service periods